

# media release

*Colorado Department of Agriculture*

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## **FOR IMMEDIATE RELEASE**

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### ***Spring Abounds with Colorado Herbs***

LAKEWOOD, Colo. – Each month, the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown, raised or processed in the state. This month, Colorado herbs are featured in the **Chimichurri Sauce** recipe.

#### **Available Now...Herbs**

Colorado produces a variety of greenhouse herbs including basil, dill, mint, oregano, rosemary and thyme. Fresh herbs add flavor to a variety of recipes. In addition to herbs, Colorado's greenhouses grow tomatoes, bedding plants and vegetables. Look for Colorado greenhouse herbs at local grocery stores and restaurants across the state.

#### **Chimichurri Sauce**

*Chef Jason K. Morse, C.E.C., Executive Chef, Douglas County School District and 5280 Culinary, LLC*

1 Cup Parsley, washed, drained and rough chopped

4 Garlic Cloves, minced

1/4 Cup Basil, washed, drained and rough chopped

1/2 Cup Olive Oil

1/4 Cup Red Wine Vinegar

Sea Salt To Taste

Smoked Black Pepper To Taste

Crushed Red Pepper Flakes To Taste

Place all ingredients except the oil into a mixing bowl. Add the oil slowly, using a hand blender to emulsify the mixture. The consistency should be chunky, so be sure not to puree the mixture. Adjust seasoning as desired.

Visit [www.coloradoagriculture.com](http://www.coloradoagriculture.com) for a complete list of recipes.

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